




Wine Accessories

Solutions for wine making



Natural, Nutritious and Healthy

The background image shows a large, modern industrial building for Angel Yeast Co., Ltd. The building is white with blue and orange accents. A sign in the foreground on the right lists various departments: Angel Yeast Co., Ltd., Sales Department, R&D Department, Production Department, Quality Control Department, and Logistics Department. The building is surrounded by greenery and a clear blue sky.

Angel Yeast Co., Ltd., founded in 1986, is located in Yi Chang city, Hubei province, in the middle of China. As one of the world's leading manufacturers of yeast and yeast derivatives, Angel is specialized in developing and researching applied technologies of foods and fermentative raw materials. The products have sold to over 140 countries and regions.

Angel has set up 15 production lines of yeast and yeast derivatives. The production lines of special yeast could meet the customized demands. Progressive scale-up system from 10L to 60 m³ is well equipped in pilot plant which is an important platform of R&D and trial production of new products. Siemens integrated central control system is applied in all the Angel's production lines and the whole process is under CIP control. Strict and internationally recognized QAS such as Halal, Kosher and HACCP, etc. Many brewing products and applied technologies achieve the leading position in the world and many patents of related products and application.

Angel's R&D center has a number of laboratories with the advantages of molecular biology, culture preservation, oenology etc. More than 100 PhDs and professional researchers. Further more, Angel keep close collaboration with authoritative organization like Chinese Academy of Sciences, International VH organization, etc. and form the mechanism of matrix project research and development through combining independent research and external collaboration to keep perfecting the product structure and applied solution of yeast and yeast derivatives. Unique ideas and experiences from Angel have been shared with wine industry so that new values would be brought to numerous famous wine manufacturers, which from more than 20 main production countries such as Italy, United states, Chile, etc. Angel is appreciated as outstanding partners to all customers.

Wine Ingredients Cheat Sheet -2014

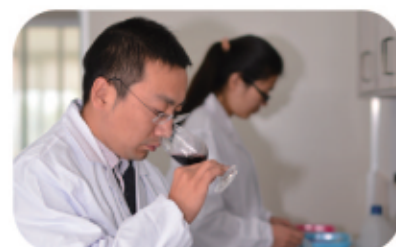
NAME	CHARACTERISTIC	DOSAGE	
RV002	High-grade red wine with full mouthfeel	150-300ppm	
CEC01	Excellent red wines with full mouthfeel and fruity aroma		
BV818	Red or white wine, sparkling wine and restarting fermentation		
RV100	Ice wine, high alcohol wine and fruit wine		
RV171	Rosé wine and high acid grape varieties fermentation		
Others	Provide a variety of wine yeast (OEM)		
Yeast products (Derivatives)			
Mannoproteins MP60	Mannoproteins ≥ 40.0% Polysaccharides ≥ 60.0% Solubility ≥ 95.0	Helps yeast to quickly start fermentation, improve wine stability, improve taste and coordination, used for optimization wine, recommended for adding between aging and bottling	100-300ppm
Polysaccharides FP22	Enriched with polysaccharides and peptides, Solubility 40.0-60.0%	Provide polysaccharides, peptides and nutrition, improve wine structure, mouthfeel, the balance of sour and color stability, reducing the astringency and bitter taste	200-400ppm
Nutrient FN502	Yeast extract, 100% Solubility	Quickly provide amino acids, vitamins, minerals and growth factors, meet the needs of yeast metabolic	150-300ppm
Inactive Yeast FN405	Inactivated yeast Protein 50.0-60.0%	Enrich nutrition yeast needed, provide nutrition and growth factors, inhibiting the oxidation of wine, add wine life	200-400ppm
Inactive Yeast FN401	Inactivated yeast Protein 40.0-50.0%		
Nutrient FN401-G	Inactivated yeast enriched with glutathione	Provide yeast nutrition peptides, inhibit oxidation and aging of wine	200-400ppm
Nutrient FN301-H	Fully autolyzed yeast enriched with I + G	Improve fermentation performance and grape varieties aroma, optimize the taste and texture	200-400ppm
Yeast cell wall CW201	Yeast cell wall Solubility 50.0%	For fermentation lacking sterol and lipid, improve environment, reduce inhibitor, and protect yeast of high alcohol fermentation.	200-500ppm
Yeast cell wall CW101	Yeast cell wall Solubility 15.0-30.0 %	Absorb toxins and pesticide residue, avoid stuck or sluggish fermentation and restart fermentation	200-500ppm

NOTES: The above products are compliant with the latest version of OIV code.

VIEWS OF ANGEL YEAST



ANGEL'S TEAM



CERTIFICATION



BRE



Sedex



KOSHER



HALAL



CNAS



ISO9001



ISO14001



ISO22000

Wine Yeast Application Reference Table

Product	BV751	BV121	BV818	RV002	RV100	RV171	RV252	RV097	CEC01
Saccharomyces Cerevisiae		△		△	△	△	△	△	△
Saccharomyces Bayanus	△		△						
White Wine	4	4	4	1	2	3	2	4	2
Pink	3	3	3	1	3	4	3	3	1
Fresh red wine	3	1	3	3	4	4	3	3	2
Aged red wine	1	1	1	4	3	3	4	4	4
Sparkling wine	4	1	4	2	4	1	1	1	1
Re-start fermentation	4	3	4	2	4	1	1	1	2
Late pick materials	4	1	4	2	3	1	1	1	1
Brandy	4	1	4	1	4	1	1	1	1
Fruit wine	4	4	4	3	4	2	2	3	2
Temperature	10-35	10-32	8-33	10-35	10-35	13-30	13-30	13-30	10-35
Nutrition Requirements	Low	Medium	Low	Low	Medium	Low	Low	Medium	Medium
Fermentation Speed	Fast	Medium	Medium	Fast	Medium	Fast	Medium	Medium	Medium
Alcohol Tolerance	>18	>13	>18	>14	>18	>14	>16	>15	>18
SO ₂ Tolerance	Strong	Strong	Strong	Strong	Strong	Strong	Strong	Strong	Strong
Foam production	Medium	Low	Low	Low	Low	Low	Low	Low	Low



Global Network



ANGEL YEAST CO., LTD.

168 Chengdong Avenue, Yichang, Hubei 443003, China

Tel: 86-717-6353 619 FAX: +86-717-6370 046

Email: ethanol@angelyeast.com